SPECIFICATIONS:

IPE28 PASTA EXTRUDER





The IPE28 pasta extruder is for the medium sized restaurant that wants the pasta making capability of a larger operation, in a smaller package. With water cooling, usually a feature reserved for larger pasta makers, the IPE28 will maintain a consistent mixing temperature throughout hours of use.

With the optional cutting knife attachment equipped, the extruder will automatically will cut pasta to the same length—short or long, for the perfect penne, macaroni and more.

Features:

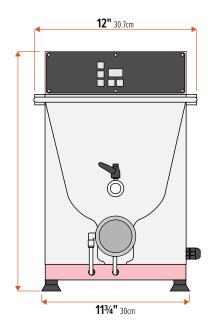
- Removable dishwasher safe stainless steel hopper
- Water cooling system that maintains a constant mixing and extruding temperature
- Digital control panel with timer to automatically stop the mixing process.
- Stainless Steel auger and mixer
- Electronic cutting knife with adjustable speed
- Brass dies
- Made in Italy

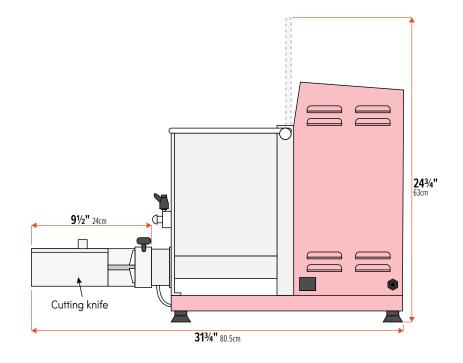
Options:

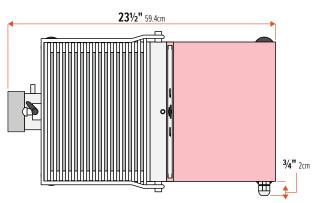
- 150 additional dies available
- Lasagna sheet die with 6.25" sheet width and thickness of 1/32" to 3/16"



IPE28 - Pasta Extruder







Capacity & Output

Specification	IPE18
Hanner Canacity	7.5Lb
Hopper Capacity	3.5Kg
O. t t // L	28Lb
Output/Hour	12Kg

Electrical

Mode	el	Power		Voltage Amps		Phase	Plug	
IPE28	3	1HP	0.75Kw	120V 60Hz	8	1	NEMA 5-15P ⊕	
		•		•		•	Cable length is 5' / 152cm	

Dimensions

Model	Dimensions Inch			Dimensions cm			Weight	
	W	D	Н	W	D	Н	Lb	Kg
IPE28	12	23½	20½	30.7	59.4	52.5	77	35

Shipping

Maralal	Dimensions Inch			Dimensions cm			Weight	
Model	W	W D H W D		D	Н	Lb	Kg	
IPE28	18	271/2	301/4	40	65	70	101.5	46



